



WEDDING GUIDE

COUNTRY CLUB OF ASHEVILLE // ASHEVILLE, NC

WELCOME

Let us handle all of the details of your wedding, while you relax and enjoy your event with your family and friends. From creating custom menus with locally-sourced ingredients and bar packages with the finest local craft beer that Asheville offers, to providing exceptional service throughout the planning process and during your event, let our experienced staff help you create an event that you and your guests will remember fondly for years to come

BRITTANI LUCAS

britlucas@ccofasheville.com // 828.398.2742

EVENT POLICIES

Member sponsorship is not required for events held at the Country Club of Asheville. Room rental fees are waived for all events that include food and beverages, and are hosted and paid for by club members in good standing. Requests for events to be held on Sunday evenings are subject to approval and may have a higher food minimum. Events must conclude by 11:00 pm. A \$400 per hour overtime fee will apply to events exceeding four hours.

Outside food and beverages may not be brought onto the Club property. A signed copy of the final Banquet Event Order must be returned to your catering director no later than thirty days prior to your event. The final guaranteed guest count is due no later than seven days prior to the event. The final guaranteed guest count is not subject to reduction, and if the actual attendance falls below the guarantee, the host is still responsible for payment of the number guaranteed. If serving a plated meal with multiple entrée options, the count for each type of entrée is also due at the time of guarantee. The event host is responsible for providing place cards showing each guest's entrée choice for all plated meals with multiple entrée options. CCA will print place cards if needed for \$1 per guest.

At your request, the Club will provide suggestions for preferred vendors of additional services, including florists, musicians and photographers. All outside vendors must have Club approval and abide by Club regulations. The Club event rooms are available for decorating during normal club hours with approval from your catering director, provided that the room is not reserved for another use. Club personnel will not be available to assist with decorating, and the Club reserves the right to control how and where decorations will be placed. The use of tape, tacks, or nails will not be permitted. The Club is not responsible for the storage, loss, or damage of any personal property or decorating items belonging to the event hosts or guests.

All food and beverages are subject to 7% North Carolina Sales Tax and a 22% Service Charge for all private events hosted by members and non-members. The quote of facility fees, food and beverage pricing, and additional items are based on the nature of the event. Menu prices are guaranteed within 60 days of the event date. We reserve the right to adjust all menu pricing to account for market variations. An additional labor fee may apply to any event with excessive set up, cleaning, or break down.

AUDIOVISUAL EQUIPMENT AND ADDITIONAL SERVICES

Chef-Attendant Fee	\$25 per attendant per hour
Bartender Fee	\$25 per hour (2 hour minimum / 1 bartender per 75 guests)
Cake Cutting Fee	\$2 per person
Flat Screen 65 inch HDTV	\$100
LCD Projector and Screen	\$85
Sound System	\$50
Wedding Ceremony Arch	\$250-\$350
Menu Printing	\$1 per guest
Place Card Printing	\$1 per guest
Gold or Silver Chargers	\$0.50 each
Votives	\$0.20 each
Specialty Napkin Folds	\$0.50-\$1 each

WEDDING CEREMONIES

EVENT LAWN

PRICE	\$2,500
CAPACITY	300
FEATURES	Grassed location with picturesque views of the Blue Ridge Mountains. Ceremony fee includes set up and break down of white wooden ceremony chairs.

REYNOLDS ROOM TERRACE

PRICE	\$1,300
CAPACITY	75
FEATURES	Covered outdoor terrace with picturesque views of the Blue Ridge Mountains. Ceremony fee includes set up and break down of white wooden ceremony chairs.

PISGAH BALLROOM

PRICE	\$1,100
CAPACITY	300
FEATURES	Floor to ceiling windows with sweeping mountain views. Ceremony fee includes the use of CCA's banquet chairs and resetting of the room for dinner during cocktail hour. <i>White wooden folding chairs may be used for the ceremony for an additional fee.</i>

WEDDING RECEPTION PLANNING

Let our experienced catering team and Executive Chef help you to plan your wedding menu. We welcome the opportunity to answer questions about preparations and offer menu suggestions. Menu tastings are available for \$25 per guest for clients that have secured an event date with a deposit and require a minimum three week notice. Tastings are scheduled around peak club dining hours and typically include several hors d'oeuvres, entrées, starches, and vegetable selections.

The following items and services are included with the booking of a wedding ceremony and reception:

- Wedding ceremony coordination
- One hour ceremony rehearsal on the day before the wedding
- Assistance with creation of wedding timeline for ceremony and reception
- Custom food and bar menus
- Coordination with your vendors for wedding day set up
- White wooden ceremony chairs
- Outstanding service, bartending, and culinary staff
- House linens

WEDDING RECEPTIONS

Whether you reserve one room or combine spaces, the Country Club of Asheville can create a memorable experience in the setting you love.

PISGAH BALLROOM

PRICE	\$3,500 Room Rental (\$3,800 with use of Emerald Lounge) Groups larger than 175 will require the use of the Donald Ross Dining Room for \$4,500 Chiavari Chairs \$5 each
CAPACITY	150 for a seated event / 200 for a standing event
FEATURES	Floor to ceiling windows with sweeping mountain views Large built-in hardwood dance floor Adjacent to two bar areas (Emerald Lounge and Donald Ross Dining Room) High vaulted ceilings, Neutral décor, and Drop-down projector screen

REYNOLDS ROOM

PRICE	\$1,100 Room Rental (\$1,400 with use of Emerald Lounge) Chiavari Chairs \$5 each
CAPACITY	60 for a seated event / 75 for a standing event
FEATURES	Floor to ceiling windows with sweeping mountain views Adjacent bar area and covered outdoor terrace Working gas fireplace Covered outdoor terrace

EMERALD LOUNGE

PRICE	\$300 Room Rental
CAPACITY	25 for a standing event This room is typically used as the bar area for the Pisgah Ballroom or Reynolds Room.
FEATURES	Built in dark wooden bar Covered outdoor terrace

DINNER MENU

All dinners include rolls, coffee/tea service, and are priced per guest. Desserts are a la carte.

PLATED DINNERS

Includes choice of Club Salad, Caesar Salad, or a Cup of Soup, Starch, and Vegetable.

*If serving a plated meal with multiple entrée options, the count for each type of entrée is also due at the time of guarantee. The event host is responsible for providing place cards showing each guest's entrée choice.

SOUPS

Chicken and Rice	Tomato Basil	New England Clam Chowder
Cajun Seafood Bisque	Butternut Apple Bisque (<i>seasonal</i>)	Manhattan Clam Chowder
Potato-Leek Soup	Gazpacho (<i>seasonal</i>)	
Vegetarian Risotto		\$29
Tofu Stir-Fry		\$29
Eggplant Parmesan		\$29
Seared Chicken Breast Marsala, Piccata or Florentine		\$31
Trout Amandine		\$31
Grilled Marinated Flank Steak		\$33
Roast Pork Loin with Mushroom Bordelaise		\$33
Fried Pork Chop with Mushroom Gravy		\$33
Grilled or Blackened Salmon with Lime Hollandaise		\$33
Crab-Stuffed Haddock		\$35
6 oz. Baseball Cut Sirloin		\$35
Surf and Turf (4 oz. Filet Mignon with Grilled Salmon or Grilled Shrimp)		\$41
6 oz. Bacon-Wrapped Filet Mignon		\$43

BUFFET DINNERS

Minimum of 50 guests.

DONALD ROSS BUFFET	\$35
Includes Plated Club or Caesar Salad with All Other Items Served Buffet Style. Includes Two Entrees, One Starch, One Vegetable	
PETE DYE BUFFET	\$39
Includes Two Salads, Two Entrees, Two Starches, Two Vegetables	
TOM DOAK BUFFET	\$42
Includes Two Salads, Three Entrees, Two Starches, Two Vegetables	

SALADS

Club Salad	Caesar Salad	Three Bean Salad
Pasta Salad	Potato Salad	Cole Slaw
Cucumber and Tomato Salad	Fresh Fruit Salad	

DINNER MENU

STARCHES

Rice Pilaf	Wild Rice with Lentils	Roasted Potatoes
Mashed Potatoes	Au Gratin Potatoes	Sweet Potato Casserole
Macaroni and Cheese	Baked Potatoes	

VEGETABLES

Mixed Grilled Vegetables	Honey Glazed Carrots	Cream of Spinach
Seasonal Vegetable Medley	Green Beans Amandine	Steamed Broccoli
Cauliflower Au Gratin	Squash Casserole	Asparagus

HOT ENTREES

CHICKEN: Marsala, Piccata, Florentine, Parmesan, Honey Pecan, Barbeque, Southern Fried or Cordon Bleu

TURKEY (*seasonal*): Roasted with Gravy and Cranberry Sauce

PORK: Roasted, Schnitzel, or Pulled Barbeque

FISH: Grilled or Blackened Salmon with Lime Hollandaise, Trout Amandine, Crab-Stuffed Haddock (add \$2)

BEEF: Flank Steak or Top Round with Au Poivre, Béarnaise, or Mushroom Bordelaise

VEGETARIAN: Vegetable Risotto and Vegan Risotto w/ tempeh or Lasagna, Baked Ziti, Pasta Primavera, Eggplant Parmesan

CARVING STATIONS

Requires a dinner buffet selection or \$20 per guest minimum in hors d'oeuvres. Chef Attendant required at \$25 per hour per station

Whole Roasted Turkey (<i>seasonal</i>) _____	\$14
Maple Glazed Ham _____	\$14
Roasted Pork Loin _____	\$14
Flank Steak _____	\$14
Smoked Beef Brisket _____	\$15
Top Round of Beef _____	\$16
Prime Rib _____	\$22

ACTION STATIONS

Chef Attendant required at \$25 per hour per station

RISOTTO _____	\$10
Creamy risotto with assorted vegetables and chicken	
PASTA _____	\$12
Two pastas served with assorted vegetables, marinara, Bolognese or Alfredo sauces (choose two sauces)	
Upgrade to include your choice of chicken (add \$6), Italian sausage (add \$6) or shrimp (add \$8)	
WOK _____	\$12
Assorted vegetables and chicken, shrimp (add \$8), sautéed with Asian ginger sauce, basmati rice or lo mein noodles	
FAJITAS _____	\$14
Marinated chicken or steak with traditional accompaniments and warm flour tortillas	
SHRIMP AND GRITS _____	\$15
Sautéed Gulf Shrimp (3 per guest) with Local Stone Ground Grits and Country Ham	

HORS D'OEUVRES

All hors d'oeuvres are priced per guest, based on 1.5 pieces per person for a one hour cocktail hour prior to dinner service. For hors d'oeuvres only receptions, the price will increase based on the need for additional pieces per person.

DISPLAYS

Vegetable Crudit� with Herb Dip_____	\$4
Hummus with Grilled Pita Bread_____	\$4
Spinach-Artichoke Dip with Crostinis_____	\$4
Baked Brie en Croute_____	\$4.5
Grilled Vegetable_____	\$5
Bruschetta with Toasted Baguette Slices, Tomatoes with Basil, Olive Tapenade and Roasted Mushrooms_____	\$7
Fruit and Berry with Yogurt or Chocolate Dipping Sauce_____	\$7
Nacho Bar with Queso Dip, Salsa, Guacamole and Sour Cream_____	\$7
Artisan Cheese with Assorted Crackers_____	\$8
Baked Crab Dip with Toasted Baguette_____	\$8
Italian Antipasto with Meats, Cheeses and Grilled Vegetables_____	\$8
Assorted Flatbreads_____	\$8
Whole Poached or House-Smoked Salmon with Red Onions, Capers, Cream Cheese & Toast Points (serves 50)_____	Market Price

PASSED OR STATIONED

EAGLE \$6 PER ITEM/PER PERSON

Puff Pastry Pepper Cheese Straws	Franks in Puff Pastry
Vegetable Spring Rolls <i>with Sweet Chili Sauce</i>	Pork BBQ Sliders
Fig and Brie in Phyllo Pastry	Spanakopita
Cherry Tomatoes <i>with Herb Cream Cheese</i>	Swedish or Marinara Meatballs
Cheese Biscuits <i>with Smoked Ham</i>	Chicken Satay Skewers
Endive <i>with Herb Cream Cheese</i>	Spinach and Goat Cheese Stuffed Mushrooms
Macaroni and Cheese Bites	Andouille Sausage and Cheese Stuffed Mushrooms
Pork and Vegetable Potstickers	

BIRDIE \$7 PER ITEM/PER PERSON

Crab Rangoon <i>with Plum Sauce</i>	Sliders
Crab Puffs <i>with Remoulade</i>	Fresh Fruit Skewers
Saut�ed Crab Cakes <i>with Red Pepper Aioli</i>	Gazpacho Shooters (<i>seasonal</i>)
Mini Pastrami or Turkey Reubens	Asparagus Spears wrapped in Prosciutto
Cheese Curd Pretzel Bites <i>with Bavarian Mustard</i>	

PAR \$10 PER ITEM/PER PERSON

Shrimp Cocktail <i>with Cocktail Sauce and Lemons</i>	Bacon-Wrapped Scallops
Petite Lamb Chops <i>with Mint Jelly</i>	Ceviche Spoons

DESSERTS

PER PERSON

Fruit Crisp or Cobblers	\$5
Chocolate or White Chocolate Mousse	\$5
Apple or Pumpkin Pie	\$5
Brownie Sundae with Chocolate Sauce	\$5
Crème de Menthe Parfait	\$5
Flourless Chocolate Cake	\$6
Chocolate or Vanilla Pot de Crème	\$6
Chocolate, Coconut, Lemon, Carrot, German Chocolate or Red Velvet Layer Cake	\$6
Sweet Potato Pie with Pecan Topping (<i>seasonal</i>)	\$6
Bread Pudding	\$6
Vanilla Bean or Orange Crème Brulee	\$7
Cheesecake with Fruit Toppings	\$7
Seasonal Fruit Tarts	\$7
Key Lime or Pecan Pie	\$7

PER PIECE

Cookies	\$1
Brownies	\$2
Chocolate Dipped Strawberries	\$2.75
Cupcakes	\$2.75
Petit Fours	\$3

ACTION STATIONS

Require a chef attendant at \$25 per hour.

Bananas Foster	\$7
<i>with bananas sautéed in rum, orange juice, and brown sugar served over vanilla ice cream</i>	
Cherries Jubilee	\$7
<i>with cherries sautéed in brandy, lemon juice, and sugar served over vanilla ice cream</i>	

BAR INFORMATION

A minimum of 25 guests is required to set a full bar. Groups smaller than 25 guests will receive cocktail service. For groups larger than 25 guests, one bartender is required per 75 guests at a rate of \$25 per hour, with a minimum of two hours. Bar prices include mixers, glassware, and standard garnishes.

Alcoholic beverages will not be served to anyone under 21 years of age or to anyone unable to provide valid identification. The Club reserves the right to refuse alcohol service at its discretion, and North Carolina law prohibits the service of alcohol to an intoxicated person. All prices are subject to 7% NC sales tax and 22% service charge (+).

BAR PACKAGES

DELUXE	\$24.00++ per person	1 hour service
	\$12.00++ per person	Each additional hour
PREMIUM	\$18.00++ per person	1 hour service
	\$9.00++ per person	Each additional hour
HOUSE	\$16.00++ per person	1 hour service
	\$8.00++ per person	Each additional hour
BEER AND WINE	\$16.00++ per person	1 hour service
	\$8.00++ per person	Each additional hour

CONSUMPTION

BEER	\$6.00++ Import/Craft Beer	WINE	\$12.00++ Deluxe
	\$5.00++ Domestic		\$9.00++ Premium
			\$8.00++ House
LIQUOR	\$11.00++ Deluxe	SODA	\$3.00++ Assorted
	\$9.00++ Premium		
	\$8.00++ House		

CASH BAR

BEER	\$6.00 Import/Craft Beer	WINE	\$12.00 Deluxe
	\$5.00 Domestic		\$9.00 Premium
			\$8.00 House
LIQUOR	\$11.50 Deluxe	SODA	\$3.00 Assorted
	\$9.00 Premium		
	\$8.00 House		

BAR INFORMATION

DELUXE SELECTION

BEER	Includes five beer selections	LIQUOR	Grey Goose Bombay Sapphire Gosling's Dark JW Black Woodford Reserve Crown Royal Patron
WINE	Select five from list below Attems Pinot Grigio Kim Crawford Sauvignon Blanc Ghost Pines Chardonnay Ghost Pines Pinot Noir Ghost Pines Merlot Silver Palm Cabernet Sauvignon Cristalino Brut Cava		

PREMIUM SELECTION

BEER	Includes five beer selections	LIQUOR	Absolut Tanqueray Captain Morgan Dewar's Jack Daniels Canadian Club Jose Cuervo
WINE	Select five from list below Kris Pinot Grigio William Hill Sauvignon Blanc William Hill Chardonnay William Hill Pinot Noir William Hill Merlot William Hill Cabernet Sauvignon Cristalino Brut Cava		

HOUSE SELECTION

BEER	Includes five beer selections	LIQUOR	Social House Gordon's Bacardi Cutty Sark Evan Williams Seagram's VO Pepe Lopez
WINE	Select five from list below Zonin Pinot Grigio Fernlands Sauvignon Blanc Guenoc Chardonnay Harlow Ridge Pinot Noir Cypress Merlot Cypress Cabernet Sauvignon Cristalino Brut Cava		

BEER SELECTION

DOMESTIC BRANDS	CRAFT BRANDS	IMPORTED BRANDS
Coors Light	Highland Brewing Gaelic Ale	Heineken
Michelob Light	Highland Brewing Pilsner	Newcastle
Michelob Ultra	Highland Brewing Rising Haze IPA	Amstel Light
Budweiser	Catawba Valley White Zombie	Corona
Bud Light	Catawba Valley Brown Bear	
Bud Light Lime		GLUTEN FREE
Miller Light		Estrella Daura
Yuengling Lager		Noble Cider